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CHICKEN SHORTCAKE

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Biscuit dough combines well with chicken gravy any way you serve it. Chicken pie with a biscuit crust is one way; chicken with dumplings is another; and chicken shortcake, which is perhaps the easiest of all to serve to a large tableful, is still another variation suggested by the Bureau of Home Economics of the U. S. Department of Agriculture.

For chicken shortcake you can use a fowl past its first youth, stewed until tender enough to remove the meat from the bones. In addition to the usual seasoning of salt and pepper, be sure to cook a slice or two of onion or two or three stalks of celery with the chicken to give it extra good flavor. The French or Italian cook would be likely to use garlic -- just one "clove" or section dropped in the water and later removed. If skillfully used, this gives just a hint of flavor.

When the chicken is done, remove the meat from the bones in good-sized pieces, and make a gravy from some of the liquor in which it was cooked. Return the chicken to the gravy and keep it hot. Meantime mix and bake a panful of thick, soft, rather large biscuits. Split and butter them and in serving cover the lower half with a generous helping of chicken. A green and a yellow vegetable, like string beans or spinach, and carrots or squash, would go nicely with this dinner, and a fruit dessert.

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